



GREEN INITIATIVES
“LET’S ENGAGE”

OUR GOAL IS:

To be a socially and environmentally responsible organization



We began our green program in 2007

RECYCLING AT IC BOSTON

- Blue recycling bins for all co-mingled items (plastics, glass, metals)
- Bailing of cardboards
- Blue recycling bins available for paper in all offices
- Recycle cartridges and toners
- Recycle cooking oil, batteries & light bulbs
- Donate/recycle unclaimed cell phones
- Recycle used guest bath amenities (shampoo, conditioner, bath gels and lotions)
- Replaced plastic dry cleaning bags with reusable canvas bags
- Recycling bags on room attendant carts used for bottles and paper
- Linen Re-use Program in all guest rooms
- Green recycling bins available for mixed paper on all guest floors (service landings)

ITEMS RECYCLED AT IC BOSTON



2010 Trash Audit with Save that Stuff

- In February, we conducted a trash audit to educate and work on a better strategy for the year to engage and save the environment
- Hotel increased its recycling 62.66% from 2009-2010!
- IC Boston was informed that we have the capacity to recycle 47.53% more than in 2010.
- On February 25, 2011, IC Boston was informed that we have the capacity to recycle 18.54% without composting.



IC Boston Paper, Cardboard & Co-mingle Recycling To Date

Stats from Save that Stuff

- In 2010, we recycled 256.80 tons which was 38% of our total waste (681.21 tons)!
- In 2011, we recycled 295.67 tons which was 41% of our total waste (717.93)
- In 2012, we recycled 303.47 tons which was 39% of our total waste (778.95)



Waste Diversion with Save that Stuff

In 2012, 303.47 tons of recycle was consumed at IC Boston by saving:

- 1,1179 Trees
- 2,402 Cubic Yards of Landfill Space
- 1,931,473 Kilowatts of electricity or 1,137 barrels of oil which is equivalent to 142.42 Carbon Footprints and is subsequently equivalent to removing 114 cars from the roads each year



OIL RECYCLE & VITO FILTRATION

In 2009, we recycled:

- 530 gallons of cooking oil

In 2010 we recycled:

- Purchased 476 containers of cooking oil (2,237.04 gallons) we recycled 1,880 gallons

In 2011 we recycled:

- Purchased 442 containers of cooking oil (2,065.56 gallons). We recycled 1,340 gallons

Using new VITO Oil Filtration in all the Kitchens.

- Reduce oil cost,
- Reduce of oil consumption
- Get more life out of the oil

In 2012 we recycled:

- Purchased 424 containers of oil (1,960.92 gal). Recycled 920 gallons



RECYCLE OIL



“GREEN TEAM” IN 2010



- We celebrated Earth Day at IC Boston to honor the planet.
- We planted street beds along Atlantic Street in front of the hotel and parking garage.



“GREEN TEAM” IN 2011

In 2011, we planted herbs along the Miel Terrace in back of the hotel and arrange plants along side of our bee hives on the 5th floor roof



****ENERGY REDUCTION****

- Load shed HVAC on peak demand days
- Added light sensors in all guest rooms, storeroom and offices
- High efficiency windows
- InnCom – Guestroom Energy Management System installation (Reducing annual electricity & natural gas usage)
- Green Engage – IHG's online Corporate Responsibility interactive tool
- LED lights in all the lobby, guestrooms, guest hallways, and meeting spaces

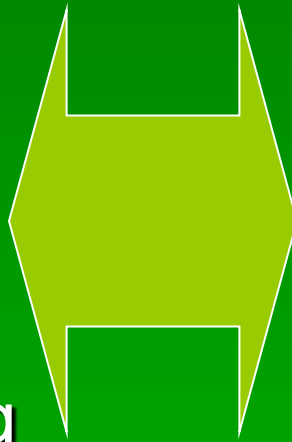
****ENERGY REDUCTION****

- Replace T8 - 32 watts to 28 watts in all the cool
- Computers, escalators and lights turned off when not in use
- Computers set to sleep mode when not in use
- Tag line on all emails to consider the environment before printing the email
- Scanning documents rather than photocopying
- Implemented Green purchasing policies - buying locally produced products whenever possible
- Working with suppliers to reduce packaging
- Compost organic material (Exterior landscaping)
- Concierge recommends Green walking tours
- Install ECM motors & LED in all the reach in and coolers



Green Energy Conservation & Efficiency

- The engineering team has implemented energy efficient materials and equipment resulting in substantial conservation:



- LED Lighting in the lobby, guestrooms hallway, walk in coolers & guestrooms
- Kitchen hood system management
- BAS System – controlling the heating and cooling in the building
- Compact fluorescent lighting in the offices and BOH
- Pulper System in the kitchen banquets areas



Green Landscaping



Our landscape companies are very supportive and align with us on environment initiatives:

- Compost all organic materials, use certified organic fertilizer, soil, compost and pre-emergent
- Use biological controls for pest management
- Use on-site irrigation specialist for upgrading our irrigation systems to save water
- Pesticide-free





Green Engage is our comprehensive online sustainability system where we input our site data into Green Engage Site and the system automatically generates reports. IHG set a goal of achieving 6 percent to 10 percent energy savings in its owned and managed properties from 2010 to 2012.

Green Engage Key Action Areas:

- SITE
- WATER
- PRODUCTS & MATERIALS
- WASTE
- BUILDING ENVELOPE
- MECHANICAL
- ELECTRICAL
- OPERATIONS & MANAGEMENT



In September 2011, InterContinental Boston was awarded the 2011 Green Engage Award for outstanding efforts in the area of sustainability by parent company, InterContinental Hotels Group



GREEN GOALS “Aim Higher”

- Participated in “Earth Day” April 22, 2011 & 2012
- Participated in “Earth Hour” March 30, 2012 - turn lights off for 1 hr from 8:30 pm - 9:30 pm – Video in You Tube
- In Process for 3 star Green Restaurant Association Certification – 2 stars since 2010
- New – Partner with Global Soap Project , a non-profit organization that recovers and recycles soap from US hotels that would otherwise end up in landfills.
- IC Boston collected 1,026 pounds in 2012



FOOD & BEVERAGE SUSTAINABILITY

- Green Restaurant Association Certification
- Season/Local Procurement
- Fish (Local Cod, Lobster, Stripe Bass)
- Meat (Anti biotic Free and Hormone Free)
- Herb Garden
- Bees



“ GREEN FOOD & BEVERAGE ”

- In Miel Restaurant we used Fold-Pack to go container which are made from 100% recycled paper (average 35% post-consumer content)
- Used Rechargeable votive instead of regular candles in the restaurant and bar



BEE HIVES @ IC Boston

- IC Boston launched Boston's first hotel roof deck apiary in 2010 to rave reviews.
- Last spring, the hotel added 2 apiaries to the one it added the year before. We used our own honey in Miel, RumBa, Sushi-Teq and SPA InterContinental. Last year we harvested 80 pounds of Honey. In 2011 we harvested 210 pounds of Honey



CAR CHARGER



“GREEN INITIATIVES”



GREEN INITIATIVES



PR Benefits

Local/Regional



Improper Bostonian

The segments that follow may be used for internal review, analysis or research only. Any editing, reproduction, publication, rebroadcast, public showing, internet or public display is forbidden and may violate copyright law.



WBZ-TV

Currently working with:

Where Boston Magazine and Plate Magazine on stories on our bees/sustainability in Boston's hotels/restaurants

Boston Globe

Creating quite a buzz at hotel

Honeybees at home on rooftop apiary

Why create a buzz when you can have it? For 21 years and counting, the hotel has been a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist.

The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist.



THE HOTEL'S ROOFTOP APIARY IS A PLACE WHERE BEES AND HUMANS COEXIST.



THE HOTEL'S ROOFTOP APIARY IS A PLACE WHERE BEES AND HUMANS COEXIST.

The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist.

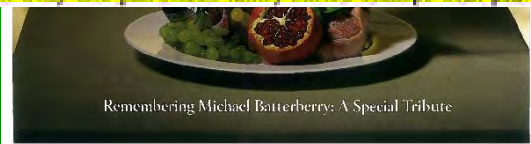
The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist. The hotel's rooftop apiary is a place where bees and humans coexist.

PR Benefits

National



Sweet! Having your own apiary (beehives to most of us) became a mini trend, with executive chef Didier Mostaert creating one on a roof deck at the InterContinental Boston to supply honey for his restaurant Miel "Brasserie Provençale"—an apiary that supplied the ingredients for a four course Honey Harvest Dinner in September that included sage honey and sea salted pork belly and pan-seared honey-basted scallops with prawns.



Food Arts

Currently working with:

Quarterly Review of Wines on a story on our bees for Summer 2011 issue and Travel + Leisure for the June 2011 issue.

 **Sherman's Travel** Hand-Picked Deals. Expert Advice.

HOTEL BUZZ

More Than Just Pillow Talk

Urban Hotels Abuzz with Rooftop Apiaries and Gardens

October 12, 2010 by [Stephanie Pitts](#)



The growing rooftop trend is branching out. Not only are these coveted sky-high squares providing hotels with happening [outdoor space](#), some are also serving as a valuable plot for horticulture. Hotels in cities across the U.S. are growing green thumbs in an effort to provide farm-to-table produce without the farm. Whether using rooftop-grown vegetables in their restaurants or creating their own honey by housing rooftop apiaries, these hotels are on a major *locavore* (a person who attempts to eat only food that is locally grown or produced) kick – a trend we hope is here to stay. With the economic and environmental costs of carbon fuel skyrocketing, importing out-of-season produce is a bad idea on multiple levels. But, crafty hotel chefs moonlighting as micro-farmers? Genius.

Herbs and Veggies at the Four Seasons Philadelphia

The Four Seasons' (www.fourseasons.com/philadelphia) rooftop vegetable and herb garden started supplying Chef Ralph Costabile's Fountain Restaurant in August 2009. The hotel's nine beds provide 315 square feet of growing space for herbs like oregano, sage, and basil, and vegetables like beets, lettuce, bok choy, peppers, and peas, just to name a few. The soil used in the beds comes from hotel kitchen scraps turned into compost by a local farmer. In an added environmental effort, cooking oil is reused as fuel to run the truck that transports the compost.

Honey from the Hive at [InterContinental Boston](#)

This Boston waterfront hotel started their fifth-floor rooftop apiary earlier this year with help from bee specialist Zainal Khan, who trained sous chef Cyrille Couet in the art of urban beekeeping. The hotel's effort stemmed from a concern about colony collapse disorder (CCD), which has devastated bee populations in the U.S. and Western Europe. While the InterContinental's 40,000 busy bees are pollinating downtown Boston, patrons can watch their progress via a roof-deck camera, which sends a live feed to the hotel restaurant's dining room. A fitting project since the restaurant's name is Miel, which means "honey" in French.

Sherman's Travel

PR Benefits

International



Simple Wine News - Russia



El País - Spain

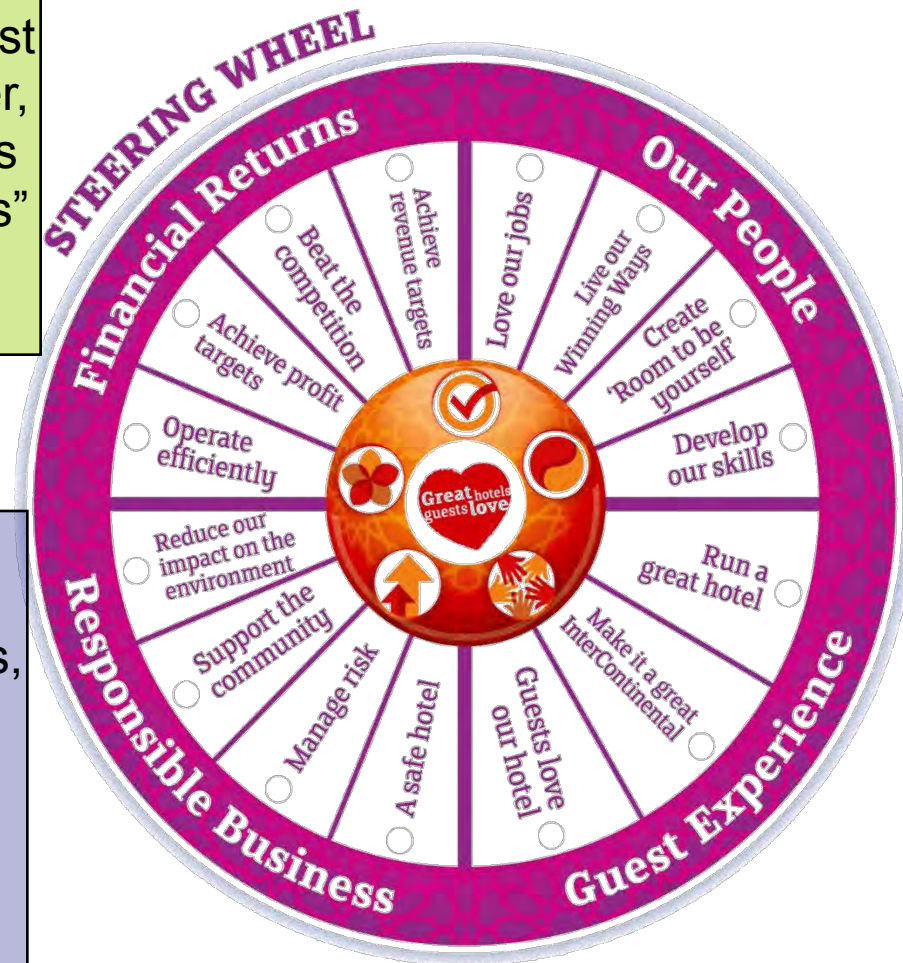
How our Green Initiatives Impact our Wheel

FINANCIAL RETURNS:

Measures to reduce cost for electricity, and water, attract loyalty of guests who seek “green hotels”

RESPONSIBLE BUSINESS:

Recycling, light sensors, community service events, Green Restaurant initiative, Boston Green Tourism membership



OUR PEOPLE:

education and promotion of recycling in culinary, administrative and all back of house areas

GUEST EXPERIENCE:

Green initiatives in guest rooms, using bees and other sustainable food resources to create authentic experiences

RECYCLING IS IN OUR HANDS



Contacts

Fabienne Eliacin

Engineering Coordinator & Green Team
Leader

Tel: +1 617 217 5027

Mobile: +1 617 2068239

Fax: +1 617 217 5020

Email: Fabienne.eliacin@ihg.com